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=> d his, d l3 tot ibib abs
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For an explanation, enter "HELP DISPLAY HISTORY".

=> d l3
YOU HAVE REQUESTED DATA FROM FILE 'CAPLUS' - CONTINUE? (Y)/N:n


=> d his; d l3 tot ibib abs

     (FILE 'HOME' ENTERED AT 12:25:16 ON 10 MAY 2007)

     FILE 'CAPLUS' ENTERED AT 12:25:40 ON 10 MAY 2007
L1            25 S  BRASSICASTANOL/IA
L2        775604 S OIL/IA
L3             9 S L1 AND L2
L4           315 S STIGMASTANOL/IA
L5            65 S L4 AND L2
L6             1 S L1 AND L2 AND L4

     FILE 'STNGUIDE' ENTERED AT 12:33:28 ON 10 MAY 2007

     FILE 'CAPLUS' ENTERED AT 12:33:30 ON 10 MAY 2007

     FILE 'STNGUIDE' ENTERED AT 12:33:31 ON 10 MAY 2007


YOU HAVE REQUESTED DATA FROM FILE 'CAPLUS' - CONTINUE? (Y)/N:y



L3   ANSWER 1 OF 9  CAPLUS  COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER:         2007:258961  CAPLUS
DOCUMENT NUMBER:          146:294721
TITLE:                    Dietary supplements and prepared foods containing
                          triglyceride-recrystallized non-esterified
                          phytosterols
INVENTOR(S):              Perlman, Daniel; Hayes, Kenneth; Pronczuk, Andrzej
PATENT ASSIGNEE(S):       USA
SOURCE:                   U.S. Pat. Appl. Publ., 33pp.
                          CODEN: USXXCO
DOCUMENT TYPE:            Patent
LANGUAGE:                 English
FAMILY ACC. NUM. COUNT:   1
PATENT INFORMATION:

     PATENT NO.           KIND   DATE        APPLICATION NO.         DATE
     ---------------      ----   --------    --------------------    --------
     US 2007054028         A1    20070308    US 2005-222512          20050907
     WO 2007030570         A2    20070315    WO 2006-US34776         20060906
         W:  AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH,
             CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD,
             GE, GH, GM, HN, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP,
             KR, KZ, LA, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK, MN,
             MW, MX, MY, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RS,
             RU, SC, SD, SE, SG, SK, SL, SM, SV, SY, TJ, TM, TN, TR, TT, TZ,
             UA, UG, US, UZ, VC, VN, ZA, ZM, ZW
         RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE,
             IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ,
             CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH,
             GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY,
             KG, KZ, MD, RU, TJ, TM
PRIORITY APPLN. INFO.:                    US 2005-222512      A  20050907
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AB A nutritional supplement, prepared food product, or direct food additive for ingestion by mammals comprises an oxidation-resistant fat-based composition substantially free of exogenous solubilizing and dispersing agents for phytosterols. The fat-based composition includes 25-75% by weight of one or more triglyceride-based edible oil or fat, and 25-75% by weight of one or more non-esterified phytosterols. The sterols are mixed with fats or oils, heated to dissolve the sterols, and cooled to obtain the triglyceride-recrystd. sterols. The fat-based composition, when exposed to air, contains a reduced amount of oxidative byproducts compared to a similar fat-based composition lacking non-esterified phytosterols. The products reduce plasma cholesterol in mammals. Plasma lipoproteins and cholesterol are protected from oxidation by ingestion of the products.

L3 ANSWER 2 OF 9 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2006:700084 CAPLUS
DOCUMENT NUMBER: 145:123566
TITLE: Sachets comprising plant sterol, emulsifiers and tea leaves
INVENTOR(S): Veldhuizen, Yvonne Susanna J.; Husken, Henk
PATENT ASSIGNEE(S): Unilever N.V., Neth.; Unilever PLC; Hindustan Lever Limited
SOURCE: PCT Int. Appl., 18 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2006074752	A1	20060720	WO 2005-EP12500	20051118

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KM, KN, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, LY, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NG, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SM, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW
RW: AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, LV, MC, NL, PL, PT, RO, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG, BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM

PRIORITY APPLN. INFO.: EP 2005-75107 A 20050114
AB A porous sachet comprises plant sterol, emulsifier and a particulate material such as tea leaves. Thus, the sachet contains phytosterol ester (tall oil sterols (primarily β-sitosterol) esterified with sunflower fatty acids) 0.47, Tween 60 1.25, and black tea leaves 2.0 g.
REFERENCE COUNT: 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 3 OF 9 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2003:532146 CAPLUS
DOCUMENT NUMBER: 139:84367
TITLE: Stable aqueous suspension of a hydrophobic nutrient
INVENTOR(S): Milley, Christopher J.; Peters, Scott E.
PATENT ASSIGNEE(S): USA
SOURCE: U.S. Pat. Appl. Publ., 5 pp.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1

PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2003129253	A1	20030710	US 2002-37573	20020103
WO 2003057157	A2	20030717	WO 2002-US41781	20021230
WO 2003057157	A3	20040408		
W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VC, VN, YU, ZA, ZM, ZW				
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, SI, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG				
AU 2002364054	A1	20030724	AU 2002-364054	20021230
US 2004067260	A1	20040408	US 2003-678557	20031003
PRIORITY APPLN. INFO.:			US 2002-37573 A	20020103
			WO 2002-US41781 W	20021230

AB An aqueous suspension of a hydrophobic nutrient is disclosed. In particular, the nutrient, in ester form, is combined with a selected dispersion aid and a dispersion agent(s), and then dispersed in an aqueous medium to form the suspension.

L3 ANSWER 4 OF 9 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2003:396286 CAPLUS
DOCUMENT NUMBER: 138:384516
TITLE: Prepared foods containing triglyceride-recrystallized non-esterified phytosterols
INVENTOR(S): Perlman, Daniel; Hayes, Kenneth; Pronczuk, Andrzej
PATENT ASSIGNEE(S): Brandeis University, USA
SOURCE: U.S. Pat. Appl. Publ., 19 pp.
CODEN: USXXCO
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 2003096035	A1	20030522	US 2002-295929	20021114
US 6638547	B2	20031028		
US 2005042355	A1	20050224	US 2003-677634	20031001
US 7144595	B2	20061205		
US 2006251790	A1	20061109	US 2006-475575	20060626
PRIORITY APPLN. INFO.:			US 2001-332434P P	20011116
			US 2002-295929 A2	20021114
			WO 2002-US36809 A2	20021114
			US 2003-677634 A1	20031001

AB A food product (e.g., fried snack food) includes an oxidation-resistant fat-based composition free of exogenous solubilizing and dispersing agents for phytosterols. The fat-based composition includes 75-98% by weight of at least one triglyceride-based edible oil or fat, and 2-25% by weight of non-esterified phytosterols. Typically, approx. 1.5% by weight of phytosterols remain soluble at room temperature, and 0.5-23.5% by weight are converted to triglyceride-recrystd. phytosterols. A fat-based composition which has been partially oxidized in prepared food by exposure to air (and typically heat), contains a reduced amount of oxidative byproducts compared to a similar fat-based composition lacking these non-esterified phytosterols. Thus, canola

oil supplemented with 10% soybean oil-derived phytosterols may be used to fry potato chips, thereby giving a product with cholesterol-lowering properties.

L3 ANSWER 5 OF 9 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2002:934739 CAPLUS
DOCUMENT NUMBER: 138:298386
TITLE: Expression of a Streptomyces 3-hydroxysteroid oxidase gene in oilseeds for converting phytosterols to phytostanols
AUTHOR(S): Venkatramesh, Mylavarapu; Karunanandaa, Balasulojini; Sun, Bin; Gunter, Catharine A.; Boddupalli, Sekhar; Kishore, Ganesh M.
CORPORATE SOURCE: Agriculture Biotechnology, Monsanto Company, St. Louis, MO, 63167, USA
SOURCE: Phytochemistry (Elsevier) (2003), 62(1), 39-46
CODEN: PYTCAS; ISSN: 0031-9422
PUBLISHER: Elsevier Science Ltd.
DOCUMENT TYPE: Journal
LANGUAGE: English
AB Plant sterols and their hydrogenated forms, stanols, have attracted much attention because of their benefits to human health in reducing serum and LDL cholesterol levels, with vegetable oil processing being their major source in several food products currently sold. The predominant forms of plant sterol end products are sitosterol, stigmasterol, campesterol and brassicasterol (in brassica). In this study, 3-hydroxysteroid oxidase from Streptomyces hygroscopicus was utilized to engineer oilseeds from rapeseed (Brassica napus) and soybean (Glycine max), resp., to modify the relative amts. of specific sterols to stanols. Each of the major phytosterols had its C-5 double bond selectively reduced to the corresponding phytostanol without affecting other functionalities, such as the C-22 double bond of stigmasterol in soybean seed and of brassicasterol in rapeseed. Addnl., several novel phytostanols were obtained that are not produced by chemical hydrogenation of phytosterols normally present in plants.
REFERENCE COUNT: 23 THERE ARE 23 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L3 ANSWER 6 OF 9 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2001:338288 CAPLUS
DOCUMENT NUMBER: 134:339855
TITLE: Compositions comprising edible oils or fats and phytosterols and/or phytostanols substantially dissolved therein, method of making the same, and use thereof in treating or preventing cardiovascular disease and its underlying conditions
INVENTOR(S): Zawistowski, Jerzy
PATENT ASSIGNEE(S): Forbes Medi-Tech Inc., Can.
SOURCE: PCT Int. Appl., 22 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2001032029	A2	20010510	WO 2000-CA1298	20001103
WO 2001032029	A3	20010920		

W: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA,

UG, UZ, VN, YU, ZA, ZW, KZ
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG

CA 2389704	A1	20010510	CA 2000-2389704		20001103
AU 2001012608	A	20010514	AU 2001-12608		20001103
EP 1227734	A2	20020807	EP 2000-974202		20001103
EP 1227734	B1	20050112			
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO, MK, CY, AL, TR					
JP 2003512850	T	20030408	JP 2001-534245		20001103
AT 286660	T	20050115	AT 2000-974202		20001103
PT 1227734	T	20050531	PT 2000-974202		20001103
ES 2235979	T3	20050716	ES 2000-974202		20001103
HK 1055377	A1	20060512	HK 2003-107807		20031029
PRIORITY APPLN. INFO.:			US 1999-434356	A	19991103
			US 1999-434256	A	19991103
			WO 2000-CA1298	W	20001103

AB A composition comprises an edible oil or fat and one or more phytosterols and/or phytostanols, wherein the phytosterols and/or phytostanols are substantially completely dissolved therein by a method in which the phytosterols and/or phytostanols are heated to form a molten material which is then added to a heated oil or fat and the composition so formed is cooled to room temperature

L3 ANSWER 7 OF 9 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2000:772652 CAPLUS
DOCUMENT NUMBER: 133:325617
TITLE: Process of purifying phytosterols from wood or plant-derived sources and compositions resulting therefrom
INVENTOR(S): Coss, James L.; Kutney, James P.; Milanova, Radka K.; Jollez, Paul
PATENT ASSIGNEE(S): Forbes Medi-Tech Inc., Can.
SOURCE: PCT Int. Appl., 34 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.		DATE
WO 2000064921	A2	20001102	WO 2000-CA455		20000427
WO 2000064921	A3	20010712			
W: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, UA, UG, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM					
RW: GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG					
CA 2372154	A1	20001102	CA 2000-2372154		20000427
EP 1173464	A2	20020123	EP 2000-922365		20000427
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO					
BR 2000010062	A	20020521	BR 2000-10062		20000427
JP 2002543088	T	20021217	JP 2000-614270		20000427
PRIORITY APPLN. INFO.:			US 1999-300135	A	19990427
			WO 2000-CA455	W	20000427

AB A universal process for purifying phytosterols from a wood or plant

derived source comprises extracting from the source a concentrated extract comprising phytosterols and a hydrocarbon; complexing the extract so formed with a metal salt; separating the phytosterol/metal salt complex from the hydrocarbon; washing the complex with a solvent mixture comprising one or both of a hydrocarbon and a ketone; hydrolyzing the washed complex so formed and finally separating the phytosterols therefrom. A novel composition comprises β-sitosterol, campesterol, campestanol, sitostanol and optionally brassicasterol and brassicastanol.

L3 ANSWER 8 OF 9 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 2000:742265 CAPLUS
DOCUMENT NUMBER: 133:307835
TITLE: Transgenic plants carrying expression constructs for seed-specific biosynthesis of sterols and tocopherols
INVENTOR(S): Venkatramesh, Mylavarapu; Corbin, David R.; Bhat, Ganesh B.; Boddupalli, Sekhar S.; Grebenok, Robert J.; Kishore, Ganesh M.; Lardizabal, Kathryn D.; Lassner, Michael W.; Rangwala, Shaukat H.; Karunanandaa, Balasulojini
PATENT ASSIGNEE(S): Monsanto Company, USA
SOURCE: PCT Int. Appl., 167 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2000061771	A2	20001019	WO 2000-US9696	20000412
WO 2000061771	A3	20010705		
W: AE, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CR, CU, CZ, DE, DK, DM, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TR, TT, TZ, UA, UG, UZ, VN, YU, ZA, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
RW: GH, GM, KE, LS, MW, SD, SL, SZ, TZ, UG, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, GW, ML, MR, NE, SN, TD, TG				
CA 2372120	A1	20001019	CA 2000-2372120	20000412
EP 1169462	A2	20020109	EP 2000-922076	20000412
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, LT, LV, FI, RO				
BR 2000010597	A	20020213	BR 2000-10597	20000412
US 2005102716	A1	20050512	US 2004-647517	20040116

PRIORITY APPLN. INFO.:		
US 1999-128995P	P	19990412
US 2000-548256	B1	20000412
WO 2000-US9696	W	20000412

AB Expression constructs for genes for enzymes of sterol and polyisoprenoid metabolism that can be used to alter patterns of biosynthesis and accumulation of sterol compds. and tocopherols in transgenic plants are described. Also provided are methods of using such constructs to produce transgenic plants, seeds of which contain elevated levels of sitostanol and/or sitostanol esters, and α-tocopherol, as well as reduced levels of campesterol and campestanol and their corresponding esters. These seeds also contain the novel sterol brassicastanol. Oil obtained from seeds of such transgenic plants is also provided. This oil can be used to prepare food and pharmaceutical compns. effective in lowering the level of low d. lipoprotein cholesterol in blood serum. In addition, novel DNA sequences encoding plant steroid 5α-reductases are also disclosed.

L3 ANSWER 9 OF 9 CAPLUS COPYRIGHT 2007 ACS on STN
ACCESSION NUMBER: 1939:11391 CAPLUS
DOCUMENT NUMBER: 33:11391
ORIGINAL REFERENCE NO.: 33:1747c-e
TITLE: Brassicasterol. I. Empirical formula and hydrogenation
AUTHOR(S): Fernholz, Erhard; Stavely, Homer E.
SOURCE: Journal of the American Chemical Society (1939), 61, 142-3
CODEN: JACSAT; ISSN: 0002-7863
DOCUMENT TYPE: Journal
LANGUAGE: Unavailable

AB Unrefined rapeseed oil (Japanese) (6.8 kg.) on saponification with MeOH-KOH yields 20.4 g. crude crystalline sterols; acetylation and bromination yield 1.1 g. tetrabromide, m. 205° (decomposition); debromination gives an acetate, m. 152°, [α]D22 -65° (20 mg. in 2.06 cc. CHCl3); brassicasterol (I), m. 146°, [α]D22 -61°. The m-dinitrobenzoate of I m. 219°, [α]D25 -28° (18.7 mg. in 2 cc. CHCl3). Catalytic reduction in EtOH (24 h.) gives brassicastanol (II), m. 142°, [α]D25 23.6° (22.1 mg. in 2 cc. CHCl3); it contained some EtOH of crystallization; acetate, m. 143°, [α]D25 14.5° (18 mg. in 2 cc. CHCl3); m-dinitrobenzoate, m. 202° [α]D25 13.9° (15.8 mg. in 2 cc. C6H6). Anal. results indicate the formula C29H48O. The difference between I and stigmasterol does not lie in the position of a double bond but in the C skeleton. II is also different from ostreastanol (Bergmann, C. A. 28, 3748.2).

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